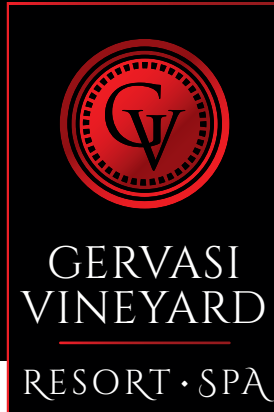


# THE CAVE

A WORLD-CLASS WINE-TASTING EXPERIENCE IN A UNIQUE & INTIMATE ENVIRONMENT



## EVENT DETAILS

### NOTES:

- The Cave Private Events feature an elaborate antipasti display that can be enhanced with additional heavy appetizers.
- Pricing is for a 2-hour event with an additional hourly rate add-on option, see pricing below.
- Availability is generally in the evenings, on select days of the week, based on the seasonal hours.

FACILITY NAME & LOCATION	TYPE & DESCRIPTION	CAPACITY MAXIMUMS	WHEN	FACILITY FEE	FOOD & BEV. MINIMUM*
<b>WINE CAVE TASTING ROOM</b>	<p><b>PRIVATE</b></p> <p>Exclusive event space for wine tastings.</p> <p>Includes use of the barrel cave tasting table for food display.</p> <p>Accessible and located on the ground floor.</p>	<p>Ideal for 20-60 guests.</p> <p>Seating for 32 only. Furniture set-up is fixed, no changes possible.</p> <p>Limited food display set up options</p>	<p>Tues. – Sun. Evenings</p> <p><i>Daytime events available on weekdays, based on availability</i></p>	<p>\$500 for first 2 hrs</p> <p>\$300 for each additional hour</p>	<p>\$900 for first 2 hrs</p> <p>\$300 for each additional hour</p>

*\*All food and beverage minimums are subject to a 20% service charge*

**To book, contact GV Destinations Event Sales  
at [sales@gervasivineyard.com](mailto:sales@gervasivineyard.com) or 330.497.1000, EXT 122**

# PRIVATE EVENT MENU DETAILS



*\*Display is representative for an event of 75 attendees.*

## PREMIUM ANTIPASTI TABLE

Includes: Display of Meats and Cheeses, Fresh Fruit and Vegetables with Assorted Dips. Trio of Housemade Spreads (*Vasi Spreads*), Artisan Crackers, Marinade Olives, Pesto Tortellini Salad, Roasted Peppers, & Marinated and Grilled Vegetables

*\$23 Per Person, 20 Person Minimum*

## ADD-ON OPTIONS

### APPETIZER DISPLAY

*\$2.75 Per Piece, 50 Piece Minimum*

- BOURSIN STUFFED PEPPADEWS
- CAPRESE SKEWER
- DEVEILED EGGS
- FOCACCIA  
with Parmesan Cheese Dip

### SEAFOOD DISPLAY

*Available at Market Price*

- CRAB CLAWS
- CRAB LEGS
- SMOKED SALMON
- SMOKED TROUT
- TRADITIONAL SAUCES

### WRAPS

*\$9 Per Piece*

*One Wrap Selection Required for Every 20 Pieces*

- CHICKEN BLT WRAP
- CHICKEN SALAD WRAP
- ITALIAN HAM AND CHEESE WRAP
- ITALIAN TURKEY WRAP
- SEASONAL VEGETARIAN WRAP

### APPETIZER DISPLAY

*\$3.75 Per Piece, 50 Piece Minimum*

- BEEF TENDERLOIN CROSTINI
- OYSTERS
- PROSCIUTTO AND MELON
- SHRIMP COCKTAIL PLATTER

### CARVING STATION

- GRILLED BEEF TENDERLOIN  
with Horseradish Mousse  
\$100 CHEF FEE + MARKET PRICE
- ROASTED PORCHETTA WRAPPED IN PORK BELLY  
with Rosemary Veal Sauce  
\$100 CHEF FEE + MARKET PRICE
- POTATOES AU GRATIN  
\$75 PER PAN | 1 PAN - FEEDS 30

### DESSERT DISPLAY

*\$3.50 Per Piece, 50 Piece Minimum*

- CANNOLI
- CHEESECAKE
- CHOCOLATE DIPPED STRAWBERRIES
- HAZELNUT BROWNIE
- PEANUT BUTTER MOUSSE SHOOTERS